

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

No. 1559

Washington, D. C.

October 22, 1955

Canners to Meet with QM Assn for Talks on Procurement

Government procurement policies and procedures will be discussed at meetings in Chicago on October 27 and 28. The N.C.A. Procurement Committee, under the chairmanship of Alfred J. Stokely, will hold an informal meeting on the morning of October 27, in Room 19 of the Conrad Hilton Hotel, and that afternoon and the following day the Quartermaster Association will hold its annual convention, general meeting, and special seminars.

Canners attending the Quartermaster Association annual meeting are invited to take part in the meeting of the N.C.A. Procurement Committee. Among the subjects that will be discussed at the N.C.A. meeting are

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Pesticide Tolerances

The Food and Drug Administration has issued orders establishing tolerances for residues of malathion and maneb.

A tolerance of 8 ppm is established for residues of malathion (O, O-dimethyl dithiophosphate of diethyl mercaptosuccinate) on a number of crops, including apples, apricots, avocados, snap beans, beets, blueberries, broccoli, brussels sprouts, cabbage, cauliflower, celery, cherries, cranberries, cucumbers, eggplants, grapes, kale, mangoes, melons, mustard greens, onions, passion fruit, peaches, peas, pears, peppers, pineapples, plums, potatoes, prunes, rutabagas, spinach, squash, strawberries, tomatoes, and turnips.

A tolerance of 7 ppm is established for residues of maneb (manganese ethylenebisdithiocarbamate) on apples, beans, carrots, celery, cranberries, cucumbers, eggplant, figs, grapes, melons, onions, peaches, peppers, spinach, squash, and tomatoes. A tolerance of 0.1 ppm is established for residues of maneb on potatoes.

The texts of both orders were published in the *Federal Register* of October 20 and are available from the N.C.A. Raw Products Research Bureau.

Dr. K. F. Meyer To Be Chief Speaker at Food and Drug Anniversary Observance

Dr. K. F. Meyer, Director Emeritus of the George Williams Hooper Foundation for Medical Research, University of California, has accepted the invitation to be chief speaker at the General Session of the 49th Annual Convention of the N.C.A. in Atlantic City, Friday January 20. This is the session that will be devoted to N.C.A.'s observance of the 50th anniversary of the enactment of the Federal Food and Drugs Act.

Dr. Meyer is an eminent scientist who has made outstanding contributions in many phases of public health. For many years he has been consulted by N.C.A. laboratory scientists who have relied heavily on his basic knowledge. His expert and reliable advice has been sought and followed in many phases of the Association's bacteriological study program.

Born in Basel, Switzerland, in 1884, he received the degree of doctor of veterinary medicine at the University of Zurich in 1909 and his Ph.D. at the same university in 1924. He came to the United States in 1910, after two years as a pathologist with the Transvaal Department of Agriculture, Union of South Africa. He has been a naturalized U. S. citizen since 1922.

His first years in this country were spent on the faculty of University of Pennsylvania, teaching pathology and bacteriology, and he headed the laboratories of the Pennsylvania Live Stock Sanitary Board in 1911 and 1913. But Dr. Meyer found his real future in California in 1913 as professor of bacteriology and protozoology at the University of California. In 1915 he joined the staff of the Hooper Foundation, of which he became director in 1924, and Director Emeritus 30 years later. Since 1927 he has been a consultant to the State Department of Health of California, playing a major part in building that Department. Since 1924 he has served also on the faculty of the University of California Medical School. He has held important lectureships at Harvard and Johns Hopkins; but his professional life has for more than 30

years centered about Hooper research institute.

Honorary degrees have been bestowed on Dr. Meyer by six colleges and universities in this country and abroad and his list of professional appointments and activities is lengthy. His consultancies number 16 including such highlights as consultant to the Secretary of War on tropical medicine, 1942, and on epidemic diseases, 1942-45, and 1948; consultant to the Medical Research and Development Board of the Office of the Surgeon General since 1951; to the National Advisory Health Council, 1940 to

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ICC Extends 15% Increase in Railroad Freight Rates

The Interstate Commerce Commission announced on October 18 that it has authorized the railroads to continue in effect the 15 percent freight rate increases which it granted in 1951 and 1952 in *Ex Parte* No. 175.

The increases were to have expired December 31, but the ICC ordered cancellation of the expiration date.

In addition, the ICC directed that the increased rates are no longer to be shown as surcharges to the amount of the freight bill, but are to be published to apply in connection with rates per 100 pounds, per ton, per car, or other unit of transportation.

The 1952 order of the ICC authorized a maximum increase of 12 cents per 100 pounds on carload shipments of "canned or preserved food products (cold pack or frozen), in packages, as described or referred to in item 60 of Tariff X-175-A, as amended."

Utilization of Citrus Fruits for Processing

During the 1954-55 season, a total of 4,121,000 tons of citrus fruits were used by U. S. processors, about 4 percent less than a year ago. The tonnage taken by processors in 1954-55 amounted to about 52 percent of the total citrus sold, compared with about 53 percent a year ago.

Processors used 73,000 more tons of oranges and tangerines this season than in 1953-54. However, the tonnage of grapefruit processed was 175,000 tons below a year ago and lemons and limes 110,000 tons less.

In the 1954-55 season processors used 55 percent of the total sales of oranges and tangerines, 43 percent of the grapefruit sales, and 35 percent of the lemon sales. The first break in the sharp upward trend of Florida oranges used for frozen concentrate occurred in the 1954-55 season when the proportion going to this outlet leveled off.

A comparison of the U. S. tonnage used for processing and for fresh market sales during the past two years is shown in Table I.

TABLE I—UTILIZATION OF U. S. CITRUS FRUITS

	—Total Sales—		—Fresh—		—Processed—		Percent of total sales in 1954-55
	1953-54	1954-55	1953-54	1954-55	1953-54	1954-55	
	(thousands of tons)						
Oranges including tangerines.....	5,580	5,700	2,445	2,541	3,145	3,219	50
Grapefruit.....	1,838	1,643	958	938	880	705	43
Lemons.....	636	552	336	358	300	194	35
Limes.....	15	13	8	12	7	3	20
Total citrus.....	8,078	7,970	3,745	3,849	4,333	4,121	52

Source: Agricultural Marketing Service, U. S. Department of Agriculture.

TABLE III—UTILIZATION OF FLORIDA CITRUS FOR PROCESSING

	1953-54	1954-55	Percent change
	(boxes)	(boxes)	
Grapefruit:			
Canned:			
Sections and salad.....	3,491,085	3,093,018	+5.8
Hot-pack juice including blends.....	14,256,971	10,301,834	-27.7
Frozen* including blends.....	2,091,198	1,316,803	-37.0
Total grapefruit.....	19,839,254	15,312,555	-22.8
Oranges:			
Canned:			
Sections and juices.....	12,703,163	11,694,595	-7.9
Frozen* including blends.....	49,793,518	45,970,399	-7.5
Total oranges.....	62,496,681	57,664,994	-7.6
Tangerines:			
Canned.....	578,709	326,897	-43.5
Frozen.....	446,046	765,271	+71.6
Total tangerines.....	1,024,755	1,092,168	+6.6
Chilled juices.....	n.a.	3,001,087
Total citrus.....	83,271,250	77,070,814	-7.4

* Includes small amount for processed concentrate. n.a.—not available.
Source: Florida Canners Association.

UTILIZATION OF FLORIDA CITRUS FOR PROCESSING

During the 1954-55 season Florida produced 72 percent of the nation's oranges and tangerines and 84 percent of the grapefruit. Canners of hot-pack juices and sections used 35.2 percent of the Florida citrus processed in 1954-55, compared with 38.6 percent used by canners a year earlier.

Of the total volume of grapefruit used by Florida processors, over 91 percent was used by canners, about 1.5 percent more than a year ago. Canners used 21 percent of the oranges for hot-pack production and 30 percent of the tangerines. The biggest shift in utilization of citrus fruits during the past year occurred for tangerines. A year ago (1953-54 season) freezers used 43.5 percent of the Florida tangerine production but a whopping 70 percent this year. The utilization of Florida citrus fruits for processing is shown in Table II.

A smaller quantity of citrus fruits was used in the production of all hot-pack products except canned grapefruit sections and salad during the 1954-55 season than during the previous year. The 3.7 million boxes of

grapefruit used this year for canned sections and citrus salad was about 6 percent more than the quantity used a year ago.

The quantities of grapefruit and oranges used in frozen products were down 37 percent and 7.5 percent, respectively, from the quantities used by freezers a year ago. Tangerines used for frozen products, on the other hand, were 72 percent above a year ago. The comparison of the number of boxes of each citrus fruit used for canning and freezing is shown in Table III.

TABLE II—UTILIZATION OF FLORIDA CITRUS FRUITS FOR PROCESSING*

	1953-54		1954-55	
	Canned	Frozen	Canned	Frozen
	(percent of total processing)			
Grapefruit.....	80.7	10.3	91.4	8.6
Oranges.....	22.1	77.9	21.1	78.9
Tangerines.....	56.5	43.5	29.9	70.1
Total.....	38.6	61.4	35.2	64.8

* Based on actual number of field boxes used.
Source: Florida Canners Association.

Poultry Used in Processing

The quantity of poultry used in canning and in other processed foods during the first seven months of 1955 totaled 112,154,000 pounds compared with 116,912,000 pounds used during the same period of 1954, according to a report by the Agricultural Marketing Service of USDA.

The August report on poultry used in canning and other processed foods differs considerably from the statistics previously published by USDA in its monthly report entitled "Canned Poultry." All figures are ready-to-cook weights, instead of dressed weights. The new statistical series has been expanded to show separate statistics for chickens, turkeys, and other poultry, both eviscerated and used in canning. Separate data are no longer available on quantities certified for canning and for evisceration.

On the basis of ready-to-cook weights, following are the quantities of poultry used in canning and other processed foods during each of the first seven months of 1954 and 1955:

Month	1954	1955
	(thousands of pounds)	
January.....	11,881	14,786
February.....	12,255	12,681
March.....	12,945	15,406
April.....	14,300	13,598
May.....	16,067	16,941
June.....	21,178	15,579
July.....	12,885	9,483
August.....	11,511	13,380
Total.....	116,912	112,154

ICC Trip-lease Regulation

The Interstate Commerce Commission announced on October 17 that it has modified its so-called trip-lease regulation in *Ex Parte* No. MC-43 and has ordered it effective on December 1.

The ICC order prohibits a one-way or trip-lease for a period of less than 30 days. A special exception for agriculture authorizes leases without regard to the 30-day rule, only upon completion of a movement exempted under Sections 203(b)(4a), (5) and (6) of the ICC Act, when the equipment "is next being utilized by the authorized carrier in a loaded movement in any direction and/or series of loaded movements over reasonably direct routes in the direction of the general area in which the exempt movement originated, or in the direction of the area in which the equipment is based."

A bill, S. 898, to prohibit ICC regulation of trip leasing, has been approved by the Senate Committee on Interstate and Foreign Commerce and is on the Senate calendar.

Price Support for Corn

The U. S. Department of Agriculture announced October 11 that the national average support price for 1955-crop corn will be \$1.58 a bushel, the same as the minimum support price announced in March.

The minimum support price level was set in March at 87 percent of parity in accordance with legislative provisions for a variable support level on the basis of the estimated supply of corn. USDA said that the corn supply for the 1955-56 marketing year now is estimated to be 116.0 percent of the "normal supply," as determined under the formula in the controlling legislation, instead of the 107.4 percent estimated in March. The material change in the supply percentage results, according to USDA, from decreases in both 1954-55 domestic consumption and estimated exports for 1955-56. The resulting larger carryover increases the supply available for the coming marketing year.

The corn parity price of \$1.82 a bushel on February 15 was used in determining the minimum price support level announced in March. The parity price at the beginning of the marketing year, October 1, is \$1.81 a bushel, one cent below the February level.

With both of the price support factors (supply percentage and parity level) now on the "low" side in relation to the price support announced in March, the previously announced "minimum" figure stands as the price support level for 1955-crop corn.

To be eligible for corn price support in the commercial producing area, producers must be in compliance with corn acreage allotments. When acreage allotments are in effect for the commercial area, as in 1955, the support rate for each county in the non-commercial area is 75 percent of the rate which would apply if the county were in the commercial area.

Food Industry Sanitarians

The tentative program for the annual meeting of the Association of Food Industry Sanitarians includes sessions on sanitation cost control, the use of plastics and fungicidal paints in the food industry, and a discussion of one cannery's plant sanitation program.

The A.F.I.S. meeting will be held November 16-18 at the El Rancho Hotel in Sacramento, Calif.

Dr. H. L. Stier, Director of the N.C.A. Division of Statistics, will take part in one of the sessions on sanitation cost control. As one of three speakers on this subject, he will discuss "The Techniques of Statistical Control in Sanitation."

Texas Cannery Association

The Texas Cannery Association re-elected its officers recently at the association's annual meeting. They are:

President—Harold L. Akin, Akin Products Co., Mission; vice president—Lewis H. Moore, L. H. Moore Canning Co., McAllen; treasurer—Joe Gavito, Jr., Quality Products, Inc., La Feria; and executive secretary—J. Overby Smith, Wealaco.

Florida Cannery Association

The Florida Cannery Association elected the following officers recently at its annual convention:

President—Ansley Watson, Pasco Packing Co., Dade City; first vice president—E. C. Busbee, B. & W. Canning Co., Inc., Groveland; second vice president—Austin Caruso, Southern Fruit Distributors, Inc., Orlando; treasurer—Claud Mershon, Chester C. Foagato Co., Orlando; and executive secretary—C. C. Rathbun, Tampa (reelected).

Nuclear Tests on Canned Foods

The part canned foods played in the nuclear tests on the Yucca Flats of Nevada last spring is prominently featured in a special television kit now being distributed by the Television Service of the U. S. Department of Agriculture. The kit includes 16 full screen visuals along with a script entitled "Foods and Atomic Tests."

The pictures were selected from the special set of 78 photos and captions assembled and prepared by the N.C.A. Research Laboratory and the Information Division to publicize canned foods performance under atomic conditions.

Kits were supplied by USDA to 100 program directors on a nationwide basis servicing about 70 million TV listeners. Seventy of the recipients are TV farm program directors; 20 are land-grant colleges that operate multiple telecasting stations; ten are county and state agriculture extension program directors.

Parade Magazine

"Star-Spangled Spaghetti" was the title of the article by Beth Merriman, food editor, in *Parade* magazine on October 9. The recipe featured canned tuna and mushrooms.

About the recipe, Miss Merriman said, "Its ancestors came from Italy, but here is a truly all-American dish. Spaghetti made from Midwestern wheat; butter, milk and cheese from U. S. dairy lands; wine from our flourishing vineyards; mushrooms grown in the East; tuna from the West Coast—Spaghetti U. S. A.!"

Parade is a Sunday magazine supplement that goes out with many leading papers throughout the country.

This Week Magazine

In the October 2 issue of the popular Sunday magazine supplement, *This Week*, Clementine Paddleford, food editor, featured canned tomato sauce in her article entitled "Indoor-Barbecued Chicken."

In her introduction she told about visiting a plant where the tomato sauce was being canned. Then she went on to say, "This sauce is handy to keep on the pantry shelf to use in any recipe that calls for tomato's rich tang, a natural for any barbecued meat. It makes a good gravy when added to the skillet in which hamburgers have been fried."

Recipes for barbecued fried chicken and lamb kebabs were given.

Meeting of QM Assn

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certification requirements and recovery clause provisions.

The Quartermaster Association program calls for a discussion on Friday morning, October 28, of the Market Center System by its commanding officer, Maj. Gen. A. L. Marshall, and the work of the Food and Container Institute by its commanding officer, Col. John D. Peterman. In the afternoon Fred C. Heinz of the H. J. Heinz Company will act as chairman of an industrial seminar on foods and food containers. Food service, procurement and distribution functions of the Office of the Quartermaster General will be described by the chiefs of the respective divisions, and W. J. Mutschler of the research department of Continental Can Company, and head of the Can Manufacturers Institute's technical work will highlight developments in the container field.

The opening session of the program on the afternoon of October 27 will be devoted to economic mobilization, Quartermaster readiness, and industrial mobilization topics by Army representatives from the Industrial College, OQMG, and the Department of Defense.

Convention Speaker

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1950; and to the U. S. Public Health Service in various capacities. He has membership in nearly 30 professional societies here and abroad, and fellowships and honorary memberships in many others. Dr. Meyer is a past president of the Society of American Bacteriologists, the American Public Health Association, the American Association of Immunologists, and has held office in many more.

In recognition of his work on the prevention of botulism and development of canning techniques, he was among a group tributized at the 1939 N.C.A. Convention in the following resolution unanimously passed:

"Whereas Doctors Karl F. Meyer, J. C. Geiger, E. C. Dickson and W. D. Bigelow have rendered signal service to the canning industry and to the public health in the discovery of methods leading to the prevention of botulism and in the development of the canning technique relative thereto, be it

"Resolved that the National Cannery Association express its recognition to these distinguished men of science for their outstanding achievement."

Canco Names Graaskamp

Lester W. Graaskamp, vice president in the executive department and director of American Can Company, has been named vice president in charge of the company's Central division operations. The Central division is Canco's largest, both in manufacturing facilities and annual volume of business.

Mr. Graaskamp joined American Can Company in 1920. He has served as a salesman in Wisconsin, Minnesota, Illinois, Iowa, Nebraska, and Colorado. He was elected vice president in charge of sales in 1949, and vice president in Canco's executive department in 1951.

Canada's Shipping Forms

Canada will require the use of a new "certificate of value" appearing on commercial invoice forms which are used for documentation of imports, beginning next January 1.

The change is reported in *Foreign Commerce Weekly*, official publication of the Bureau of Foreign Commerce, U. S. Department of Commerce.

BFC reports that the certificate of value was changed to take account of recent amendments to the Canadian Customs Act. The law now is more specific in defining "fair market value" for customs duty purposes, particularly of goods sold in Canada under

conditions of sale not comparable to conditions in the home market or which are subsidized in the country of export.

Invoices with the previously prescribed certificate of value will be accepted by customs officials until January 1.

Cologne Food Fair

The International Food Fair held in Cologne, Germany, from October 1 to 9 attracted an estimated 300,000 visitors and resulted in sales contracts on products that were exhibited there.

According to an announcement by the U. S. Department of Agriculture, sales contracts executed by U. S. participants utilized the full import sales quota of \$428,000 allocated by the German government to the United States exhibit for the fair period.

The U. S. presentation was one of 18 national exhibits. The exhibit space and over-all exhibit structure were provided by USDA. The N.C.A. assisted in arranging for the showing of a motion picture on the canning industry.

Among U. S. commodities on display were canned fruits, including citrus and juices, and canned vegetables.

USDA is arranging now for U. S. participation in international food fairs to be held in the remainder of 1955 and in 1956.

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